

EXPIRATION DATES

1) No Required Dated Items Can Be Offered For Sale Past Their Stated Expiration Dates.

- The following items cannot be offered for sale past their expiration dates:
 - ⇒ Infant Formula,
 - ⇒ Eggs,
 - ⇒ Pre-packaged Sandwiches,
 - ⇒ Shucked Oysters, and
 - ⇒ Milk

2) No Temperature/Time Control For Safety Food, or "Potentially Hazardous Foods," Can Be Offered For Sale Past The Stated Expiration Date.

- All food products that are labeled as "Keep Refrigerated" or "Keep Frozen" cannot be offered for sale past their expiration dates.

3) All Other Shelf Stable Food Products Are "Voluntarily Dated," And Should Be Evaluated Based On Food Quality Characteristics.

- These types of products may be sold after their stated expiration dates, but only if they appear wholesome and fit for human consumption, with package integrity intact. Examples: soft drinks, crackers, cookies, cereals, potato chips, cans of soup, etc.

4) Dates Appearing On Packages, Which Are Not Preceded By Language Such As "Best Buy," "Sell By," "Use By," Or Any Other Qualifying Statement, Are Assumed To Be Expiration Dates And Should Be Treated As Such.

5) The Georgia Department of Agriculture Does Not Have Regulatory Authority Over Drugs, Cosmetics, Or Dietary Supplements.

DEPARTMENT OPERATIONS

The Department has other divisions you may contact for additional guidance on regulatory issues:

ANIMAL INDUSTRY DIVISION (404-656-3671)

The State Veterinarian and Associate Director direct the division; organized into sections of *Animal Health*, *Equine Health*, *Livestock Poultry Field Forces*, *Meat Inspection*, and *Livestock and Poultry Market News*.

FUEL AND MEASURES DIVISION (404-656-3605)

Programs administered by the Fuel and Measures Division include *Regulatory Field Inspection*, *State Fuel Oil* and *State Weights Laboratories*, *Certified Public Weigher*, *Propane* and *Scale Mechanic Licenses*, *Grain Moisture Meter Registrations* and *Operator's Licenses*, *Service Station* and *Antifreeze Registrations*.

MARKETING DIVISION (404-656-3368)

The Marketing Division regulates requirements of the "*Dealers in Agricultural Products Act*," "*Georgia Grain Dealer Act*," the "*Vidalia Onion Act of 1986*," enforcement and licensing for the *U.S. Certification Mark* for usage of the word *VIDALIA®*, and *Commercial Agricultural Storage Facilities*.

PLANT INDUSTRY DIVISION (404-463-8617)

Plant Industry has four regulatory and inspection programs: *Seed*, *Fertilizer and Feed*; *Pesticide*; *Plant Protection and Grain Inspection*; and *Structural Pest Control*.

FOOD SAFETY DIVISION FIELD FORCES

North District Office
1195 Jesse Jewell Pkwy
Gainesville, GA 30504
P: 770-535-5955
F: 770-531-6483

South District Office
3150 US Hwy 41 South
Tifton, GA 31794
P: 229-386-3489
F: 229-386-3369

Manufactured Foods Office
19 Martin Luther King Jr Dr SW
Room 306
P: 404-657-4801
F: 404-463-6428

Metro District Office
16 Forest Pkwy Bldg 2 - 1
Forest Park, GA 30297
P: 404-363-7646
F: 404-362-2604

Seafood Safety Office
701 U.S. Hwy 80 West
Savannah, GA 31408
P: 912-963-2500
F: 912-966-7954



GEORGIA DEPARTMENT OF AGRICULTURE

Gary W. Black
Commissioner

GROCERY AUCTIONS

Food Safety Guidance For Auctions & Consumers



Food Safety Division
19 Martin Luther King Jr Dr SW
Room 306
Atlanta, GA 30334

Phone: 404-656-3627
Fax: 404-463-6428
www.agr.georgia.gov

GEORGIA DEPARTMENT OF AGRICULTURE

Gary W. Black, Commissioner



GROCERY AUCTIONS:

Food Safety Requirements

The Georgia Department of Agriculture does not issue temporary licenses. Food sales at temporary events, like auctions and flea markets, is permissible; provided that event organizers follow the following guidelines to safeguard the public health.

BASIC REQUIREMENTS FOR AUCTIONS

There are some basic rules that must be followed to ensure that food sales are in compliance with the rules and regulations governing food safety:

1) All Food Products Offered For Sale Must Be From Approved Sources.

- Dealers, brokers, salvage operators or any sellers at auctions, that holds food products for more than 24 hours at a firm located within Georgia, must obtain a Food Sales License from the Georgia Department of Agriculture. With a food license, these firms can sell their products at auctions, since their activity at an auction is viewed as an extension of their food sales license.
- Sellers from out of state should have a food sales license or permit from their home state. Sellers should be able to provide a copy of their food license upon request.
- Food products processed from a home kitchen, or a restaurant, are not considered approved sources; unless they have obtained a food sales license from the Department.
- For questions regarding if a seller has a food sales license in GA, please call 404-656-3627.

2) All Food Products Offered For Sale Must Be Safe And Fit For Human Consumption.

- All food products offered for sale should be wholesome, and not injurious to health.
- Food products offered for sale should not have been produced, prepared, packed, or held under unsanitary conditions whereby it may have become contaminated with filth or whereby it may have been rendered diseased, unwholesome, or injurious to health.
- Food products offered for sale should not have been recalled by their manufacturer or distributor. It is the seller's responsibility to check the recall status of their food products.

3) Package Integrity Of All Food Products Offered For Sale Must Be Assured.

- Can seams must not be dented, nor should they have rust.
- Canned goods that are puffy, swollen, or have curved or rounded outward (convex) ends must not be offered for sale.
- For boxed goods, interior liners that make contact with food must be intact.
- Product exposed to the environment due to torn outer packaging material cannot be sold. Examples: flour, corn meal, sugar.
- Safety-seals, or any other tamper indicating packaging or devices, should be intact.
- Expiration dates, lot or production codes, or any other traceability information must not be removed, obscured or altered.

4) Products Offered For Sale That Are Labeled As "Keep Refrigerated" Or "Keep Frozen" Should Be Held At Their Required Temperatures Until The Point Of Purchase.

- Refrigerated foods must be held at 41°F or less, and
- Frozen Foods must be held at temperatures capable of maintaining the food in a frozen condition.

5) All Food Products Shall Be Labeled With The Labeling Information Required By FDA.

- Required label information includes:
 - ⇒ STATEMENT OF IDENTITY: The common or usual name of the product, in English.
 - ⇒ INGREDIENTS STATEMENT: Broken down into their constituent parts. All colors and preservatives must be identified.
 - ⇒ DECLARATION OF QUANTITY: In both standard and metric units, and expressed in the correct units of measure.
 - ⇒ DECLARATION OF RESPONSIBILITY: The physical address of the manufacturer or Co-packer.
 - ⇒ NUTRITION FACTS PANEL
 - ⇒ ALLERGEN DECLARATION: The 8 major food allergens have to be clearly identified on the label.
 - ⇒ HANDLING STATEMENT: "Keep Frozen" or "Keep Refrigerated," if applicable.
 - ⇒ PRODUCTION CODE: Manufacturing Codes placed on the product for traceability.